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STOCKHOLM

YOUR PERSONAL GUIDE TO THE SWEDISH WAY OF LIFE

This sauce goes very well with smoked salmon in the oven

COLD FISH ROE SAUCE

3 dl gräddfil (sour cream)
75g fish roe
1/2 chopped red onion
1 tbsp chopped chives
1 tbsp chopped dill
Salt & Pepper (or lemon pepper)

Mix all the above in a bowl. Make sure to season with salt and pepper. In Sweden you can find “citronpeppar” which is great to season this sauce with.

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